April 2023

Department News
Updates from the Department of Food Science and Technology and The Food Processing Center

The Food Processing Center along with the Young Nebraska Scientists have collaborated to present Food Summer Camps. These camps provide a unique opportunity for kids and teens (K-12) to explore the world of food science and technology. Participants will learn from experienced professionals, engage in hands-on activities, and collaborate with peers to learn about the science behind their favorite foods. Classes include such topics as The Science of Bubble (Boba) Drinks and Pizza, The Rise of the Dough!

Congratulations to Dr. Yanbin Yin and Dr. Kaustav Majumder, on recently receiving promotions and tenure. Dr. Yin was promoted to full Professor and Dr. Majumder is now an Associate Professor with continuous appointment.
The U.S. Department of Agriculture has appointed Dr. Byron Chaves. Dr. Amanda Ramer-Tait was awarded the Office of Graduate Studies Dean's Award for Excellence in Graduate Education. This award honors faculty members whose dedication to graduate students and commitment to excellence in graduate mentoring have made a significant contribution to graduate education at Nebraska.

Food Science and Technology junior, Maya Tanikawa-Brown, was recently featured in Nebraska Today for her UCARE research project into the sustainability of food service and how to best improve student perception of those practices. You can read the full article at Nebraska Today.

Dr. Chaves has also been named a fellow of the National Strategic Research Institute (NSRI) to address food security concerns.

Dr. Amanda Ramer-Tait was awarded the Office of Graduate Studies Dean's Award for Excellence in Graduate Education. This award honors faculty members whose dedication to graduate students and commitment to excellence in graduate mentoring have made a significant contribution to graduate education at Nebraska.

Food Science and Technology junior, Maya Tanikawa-Brown, was recently featured in Nebraska Today for her UCARE research project into the sustainability of food service and how to best improve student perception of those practices. You can read the full article at Nebraska Today.
Dr. Dojin Ryu, a Food Science and Technology alum, was named a 2023 fellow of the Institute of Food Technologists (IFT). Dr. Ryu is a professor of food science in the Department of Animal, Veterinary and Food Sciences at the University of Idaho.

On April 3rd, the Department held its 2nd Graduate Student Research Symposium. Graduate students presented their research in a variety of formats including, posters, videos, and presentations. Dr. Patrick Brown, founder of Impossible Foods, was the keynote speaker. The best presentations were awarded at the end of the day the winners being: Carmen Perez-Donado, Morgan Cade, Emily Harley, Sara Schlange, and Nate Korth.
**Upcoming Events**

**May 8**  
2023 Student Banquet

**Jun 9**  
FPC 40th Anniversary Celebration

**Upcoming Workshops**

**June 3**  
Recipe to Reality Seminar

**June 14-16**  
Discovering Food Science – Exploring Dairy Products the Milky Way

**Recent Awards**

Emerson Nolasco, 2023 People's Choice Award in ePoster competition, Protein and Co-Products and Health and Nutrition Division, Denver, CO, American Oil Chemist’s Society (AOCS).

Emerson Nolasco, 2nd place in ePoster competition, Protein and Co-Products Division, Denver, CO, American Oil Chemist’s Society (AOCS).

Ilhami Okur, 2023-2024 Dean's Fellowship award

Devin Rose, Identifying Candidate Genes in Rice Responsible for Starch Structure and Digestibility in Response to Patterns of Heat-Stress Consistent with Climate Change, North Central Regional Association of State Agriculture Experiment Station Directors (NCRA), $150,000.

**Jobs**

**High Pressure Processing Research Technologist I**

The High Pressure Processing Services Laboratory of the Food Processing Center conducts process optimization, validation and shelf-life studies for university and industry clients. This position requires a Bachelor’s degree in food science, food microbiology, food engineering, or other relevant field plus two years of relevant laboratory work experience. Knowledge and understanding of common microbiological techniques (e.g., media preparation, culturing bacteria, and microbial counts). PC-based word processing and spreadsheet software program skills.

Apply [here](#)
Have something you would like featured in the Monthly Newsletter? Send it to foodscinews@unl.edu

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